

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

X387

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name Taylor's Cayun Cat Co. Establishment Address (number and street, city, state, zip code) 3306 Plaza Dr. New Albany, IN 47150 Owner Ellis Taylor Owner's Address 3306 Plaza Dr Person in Charge Ellis Taylor Responsible Person's E-mail Certified Food Manager Ellis Taylor Exp 1/12/2023				Purpose: 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational Temporary 6. HACCP 7. Other (list)	c 🗸	3-19 T19-157
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MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service, Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

FLOYD COUNTY HEALTH DEPARTMENT

1917 Bono Road New Albany, Indiana 47150 (812) 948-4726

Hereby Issues Temporary Food Service PERMIT NO. <u>T19-157</u>

NAME: Taylor's Cajun Meat Co.

Event: OLOP Hops Brewery

The above-named establishment is hereby licensed to operate as a food service establishment in accordance with the following Ordinances: Floyd County-2008-V, New Albany-G-08-06, Georgetown-2008-G-0814, and Greenville-2008-T-84. This license shall be in force for a period not to exceed 1 Day(s), provided the establishment meets the minimum requirements under Indiana State Department of Health Rule 410 IAC 7-24 pertaining to the sanitation of food service establishments.

THIS PERMIT IS GOOD FOR THE FOLLOWING DATES:

December 13, 2019

Revocation of Permit: Permit may be revoked by the Health Officer.

Transfer of Permit: Permit shall not be sold, assigned, loaned or transferred.

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12/12/2019

Date Issued

Floyd County Health Officer

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COUNTY HEALTH DEPARTMENT

1917 Bono Road New Albany, Indiana 47150-4607 Telephone (812) 948-4726 Fax (812) 948-2208 www.floydcountyhealth.org

Application for reliiporary rood Service refinite
Application Date: <u>12-/3- /9</u>
Name of Business: Taylor's Cajin Mest Co.
Owner(s) Name: Ellis Taylor
Address: 3306 Phza Dc. City New Albany State IV Zip 47150
Phone: \$12 - 725-0039 Fax Email:
Phone: <u>\$12-725-0039</u> Fax Email:
Certified Food Handler (Name/Number): # 17149194 Phone
Event Name: Our Lidy Par petual Hops Date(s) of Event: 12-73-19
Type of Structure: Trailer Tent Booth Building Other
Location of Stand: In side Building Hours of Operation: 4:00 - 10:06
Food/Beverages to be sold (attach menu if necessary) Brisket Sliders
Location where food is prepared Taylor's Cajun Mrat Co.
Where is food/beverages stored prior to the event?: Taylor's Cajan Ment Co. (food cannot be prepared or stored at a personal residence)

Application for Temporary Food Service Permit

Fees for Temporary Food Service Permits are non-refundable. Fees for the permit are \$20.00 per day; \$100.00 maximum- for a maximum of 14 consecutive days

Permit fees are based upon the following Ordinances: Floyd County-2008-V, New Albany-G-08-06, Greenville-2008-T-84, and Georgetown-2008-G-0814.

Name of Applicant _	Filis laylor	Signature of Applicant
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* THE SECTION BELOW TO BE COMPLETED BY HEALTH DEPARTMENT STAFF ONLY *

PERMIT FEE PERMIT NUMBER ISSUED	T/9-15 clerk initials C	97

FLOYD COUNTY HEALTH DEPARTMENT



1917 Bono Road New Albany, Indiana 47150-4607 Telephone (812) 948-4726 Fax (812) 948-2208 www.floydcountyhealth.org

To:

Temporary Food Booth Vendors

From:

Floyd County Health Department

Date:

March 2018

The following documents may need to be provided to FCHD with your Temporary Food Permit Application in order to obtain a permit:

CERTIFIED FOOD HANDLER

ALL BOOTHS SELLING POTENTIALLY HAZARDOUS FOOD MUST HAVE AT LEAST 1 CERTIFIED FOOD HANDLER. The certified food handler test must be proctored to you; the test CANNOT be taken online. Louisville Metro Health Department's food safety course is not accepted in Indiana. The certified food handler certificate must be submitted with the application.

PERMIT AND LAST INSPECTION REPORT FOR COMMISSARY.

THE FACILTY WHERE THE FOOD IS PREPARED IS SUBJECT TO INSPECTION. Food must be prepared in a licensed and inspected kitchen. If the food is prepared in a facility not in Floyd County you must provide FCHD with a copy of the Facility's Permit, last inspection report, and commissary agreement.

TEMPORARY FOOD BOOTH APPLICATIONS AND SUPPORTING DOCUMENTS MUST BE SUBMITTED TO FCHD BY NOON THE BUSINESS DAY PRIOR TO THE EVENT UNLESS YOU HAVE CONTACTED FCHD TO MAKE OTHER ARRANGEMENTS.

If you have any questions regarding the food booth requirements, please contact the Environmental Department (812) 948-4726 options 2, 1.

Sincerely,

Dawn Stackhouse Environmental Supervisor, FCHD



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